

Culture • Lifestyle • Faces

SPRING/SUMMER
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ISLAND TERTIATIONS



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L'AQUILA

RESIDENCES

Architect Arne Jacobsen said, “If a building becomes architecture, then it is art.” In the history of buildings, many dreamers have shared the innate desire to leave a mark, to make a difference, from the pharaohs of Egypt to the lovesick Mughal emperor Shah Jahan, builder of the Taj Mahal.

While we don't have many iconic buildings in Aruba, those that we have, we cherish—the California Lighthouse, the two water towers in Oranjestad and San Nicolas, and a few other monuments under the umbrella of the Monuments Fund. All that energy invested in conservation makes it clear that we care about buildings.

And it is also obvious that the developers behind Laquila Residences care about architecture.

When you pick up the brochure of the beautiful upcoming condo complex on Eagle Beach, Laquila Residences, you realize the developers care about the aesthetics of the architecture, inspired by the wings of an eagle (l'aquila means “the eagle” in Italian). The architectural renderings have already won international recognition for sustainability and innovations.

Laquila Residences is a modernistic, seven-story building with clean, symmetric lines, hugged by a honeycomb fence with both textured and smooth surfaces. The building in turn embraces a pool shaped like a stealth aircraft or a bird, and CEO Gabriel Donadi explains that between the energy-conserving ICF construction and the solar panels, his

building represents the latest smart technologies.

Donadi wants to create a lasting architectural impression where function meets efficient construction and luxury finishes in 80 spacious condo apartments over five stylish floors.

Visit him at Schotlandstraat 37, Oranjestad, Aruba, for more information.

From the Laquila Residences website:

“Laquila Residences is an innovative project whose design was conceived under the scheme of a residential building that marks a before and after in the history of Aruba.”

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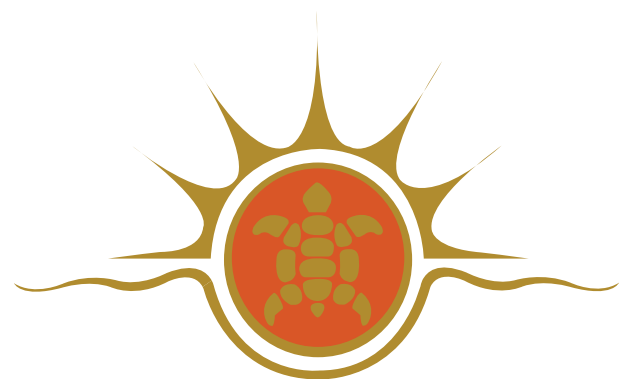
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Our Front COVER

Miss Aruba 2019 Anouk Eman was photographed by Steve Keith on location at the historic plantation manor of Papiamento Restaurant. Hair and makeup by The Ritz-Carlton Spa. Pants and top available exclusively at D Shop. Rebecca Italy jewelry available at Jolie Jewelry Boutique.

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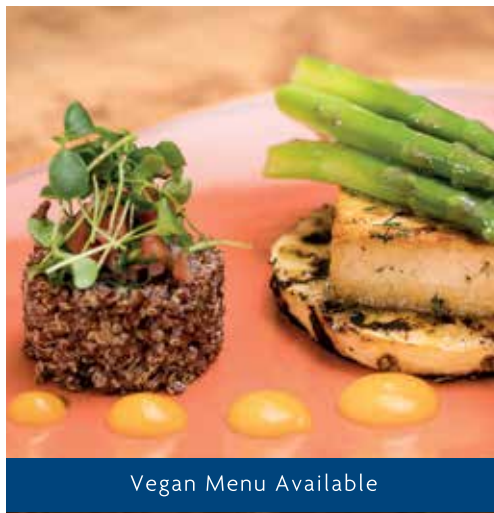
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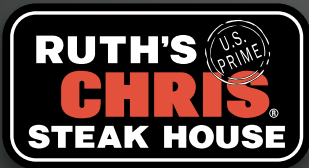


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AUA

ARUBA AIRPORT AUTHORITY N.V.

ARUBA AIRPORT'S GATEWAY 2030 PROJECT MOVES INTO NEXT PHASE OF IMPLEMENTATION

Queen Beatrix International Airport (AUA Airport) is Aruba's aviation gateway with 27 airlines serving more than 2.5 million passengers annually with non-stop service to 27 destinations in 12 countries connecting Aruba to the world one flight at a time.

Nearly 18 years has passed since the last major renovation of the airport, the Beatrix 2000 project. The design capacity of this project was based on a vision for growth through the year 2010 and a total annual passenger volume of 2.6M passengers. Since that time, passenger traffic peaked in 2015 at 2.9 million passengers, representing an increase of almost 52% and a Compound Annual Growth Rate of 2.7% per year – a growth rate that is expected to continue during the years ahead. The development of infrastructure and processes to address these peak periods will be critical in improving the customer experience and operational integrity of the airport.

As part of a major expansion plan entitled 'Gateway 2030' (GW2030), announced in 2017, AUA Airport is investing \$300m in the expansion of its facilities to accommodate up to 2.9 million passengers by 2023. The 34,000m² (366,000ft²) terminal expansion, will provide the capacity and service upgrades necessary for the growing volume of passengers using the airport.

The project will create additional capacity across the airport in terms of new terminal space and will offer a large common check in hall, new airline offices, a combined facility for immigration and security, a revamped shopping and leisure area, additional F&B outlets, new baggage processing systems and pier expansions. Significant strides have also been made towards more aircraft contact gates and bus-gates, with larger waiting areas completing the facilities and infrastructure outlined in GW2030, the highlight of which will be the opening of the first phase of the Terminal expansion, expected to be completed by the end of 2023.

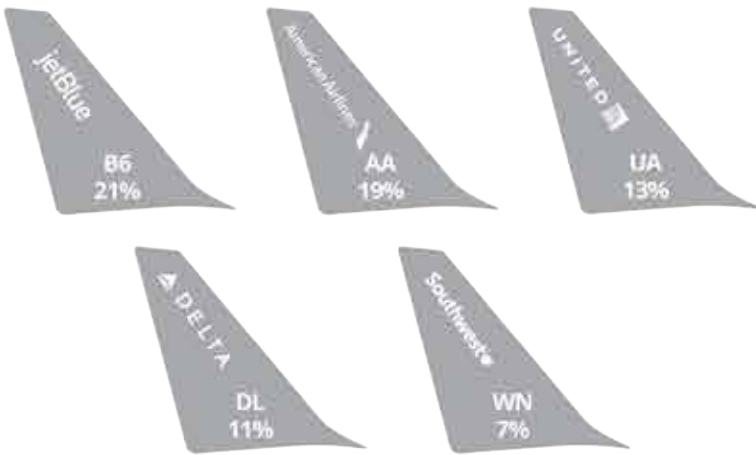
AUA Airport is proud to continue offering travelers the world's best network of international routes to/from Aruba and looks forward to welcoming all the visitors to the island.



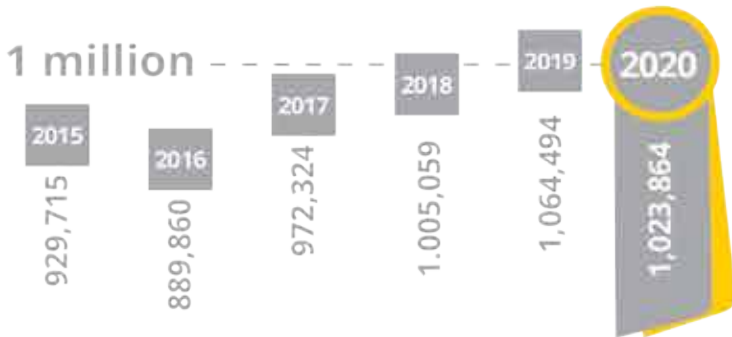
TOP 5 DESTINATIONS BY DEPARTURE SEATS



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US MARKET CAPACITY GROWTH BY SEATS





Homegrown & Locally Curated

Photography by Steve Keith



*Dress available exclusively
at T.H. Palm & Company*

*Uno de 50 handcrafted jewelry available
at Rage Silver and Jolie Jewelry Boutique*

Island Temptations collaborated with local designers and local curators of fashion, spotlighting unique looks for any island occasion. From poolside glam to elegant gala, Aruba's talented designers and retailers share a taste of their collections. We chose the nearly 130-year-old historic manor and gardens of Papiamento Restaurant, locally owned and operated by the Ellis family, as our authentic backdrop for fab fashion on Aruba.

The Local Designers

Ronchi de Cuba

Aruba's fashion veteran, Ronchi de Cuba, designs original creations and curates a wide variety of lifestyle clothing for women and men of all ages and sizes for his boutique, TRASH by Ronchi. Featured are gala dresses from his Ronchi de Cuba haute label, inspired by women who celebrate their individual identity and that of their sisters.

Gigliola Gomez

Gigliola celebrates the bliss of island life with her carefree designs, from swimsuits and cover-ups to sundresses and stunning evening wear. Gigliola's style reflects colors and inspirations she comes across in her daily life in the Caribbean. Gigliola's newest line is her Sunset Collection, inspired by the palettes of Aruba's magical sunsets.

The Local Curators

Jodi Tobman with T.H. Palm & Company

"Fun Island Living" is Jodi's inspiration for curating an impressive selection of upscale resort wear, casual island clothing, shoes for women and men, and eclectic accessories at T.H. Palm & Company. Every nook and cranny of her enchanting boutique holds unexpected treasures.

Marny de l'Isle with RAGE Silver

& Jolie Jewelry Boutique

Locals and visitors to the island have been embellishing their wardrobes with the exclusive and distinctive accessories from RAGE Silver for two decades, and now shoppers can delight in even more fab options with the addition of Jolie Jewelry Boutique. Fashionistas in the local community appreciate owner Marny de l'Isle's eye for curating her shops with on-trend fashion and jewelry collections.

Diana Helder Lerma with D Shop

Owner and fashion maven Diana Helder Lerma recently opened her new and expanded D Shop to accommodate her vast clientele of diverse backgrounds and tastes, offering a variety of collections that cater to flexing fashion trends. New collections are flowing into the store on a daily basis, assuring shoppers of the latest styles from around the world. ^{TT}





Dress available exclusively at T.H. Palm & Company

*Uno de 50 handcrafted jewelry available at Rage Silver
and Jolie Jewelry Boutique*



♪♪♪






Caha di Orgel






Amanda Uprichard black slip-on dress available at Jolie Jewelry Boutique


Uno de 50 jewelry (earrings, necklace, and bracelet) available at Rage Silver and TiSento Milano jewelry (right arm) available at Jolie Jewelry Boutique

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*Dress designed and created by Ronchi de Cuba
for TRASH*

*Silver jewelry with cubic zirconia and
freshwater pearls available at Rage Silver*





Amanda Uprichard ivory ruffled top and sleek black pants available at Jolie Jewelry Boutique

Calvin Klein earrings and choker available at Rage Silver and Jolie Jewelry Boutique; TiSento Milano jewelry (left hand), TiSento bracelet (right hand), and Rebecca Italy ring available at Jolie Jewelry Boutique





Shorts, top, and purse available exclusively at D Shop

*Calvin Klein jewelry available
at Rage Silver and Jolie Jewelry Boutique*









*Dress designed and created by Ronchi de Cuba
for TRASH*

*Silver jewelry with cubic zirconia available
at Rage Silver*





Dress, purse, and hat available exclusively at D Shop

ECO Eyewear sunglasses available exclusively at The Specialists

Beck Jewels earrings, mixed with silver gold-plated jewelry, available at Jolie Jewelry Boutique

An advertisement for Jameson Triple Distilled Irish Whiskey. The background is a dark green with wavy, layered patterns in shades of green and red. On the left, the text "WHY? TASTE, THAT'S WHY." is written in large, bold, yellow capital letters. On the right, a bottle of Jameson Triple Distilled Irish Whiskey is shown. The bottle is green with a white label that reads "JAMESON" in large blue letters, "ESTD 1780" on either side of a crest, and "TRIPLE DISTILLED" below. The label also says "SMOOTH IRISH WHISKEY MADE THE JOHN JAMESON WAY SINCE 1781" and "IRISH WHISKEY". The bottom of the label says "PRODUCT OF IRELAND". The neck of the bottle has a red seal with "JJ'S" and "ESTD 1780". The name "John Jameson" is written in cursive at the bottom of the bottle. In the top right corner, the word "JAMESON" is written in white, slanted capital letters. At the bottom left, there is small white text: "OFFICIAL DISTRIBUTOR PEPIA EST N.V. - SCHOTLANDSTRAAT 63 - TEL (297) 988 7177", "TASTE RESPONSIBLY.", "JAMESON'S Irish Whiskey - 40% Alc./Vol. (80 Proof), Product of Ireland.", and "©2019 PEPIA RICARD CARIBBEAN AND CENTRAL AMERICA, FORT LAUDERDALE, FL".





*Dress available exclusively
at T.H. Palm & Company*

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*Silver gold-plated jewelry with cubic zirconia
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*Swimsuit from the Sunset Collection by
Gigliola Gomez*

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*Creative Brazil 18k gold-plated earrings and
rings mixed with silver gold-plated necklaces,
available at Rage Silver*



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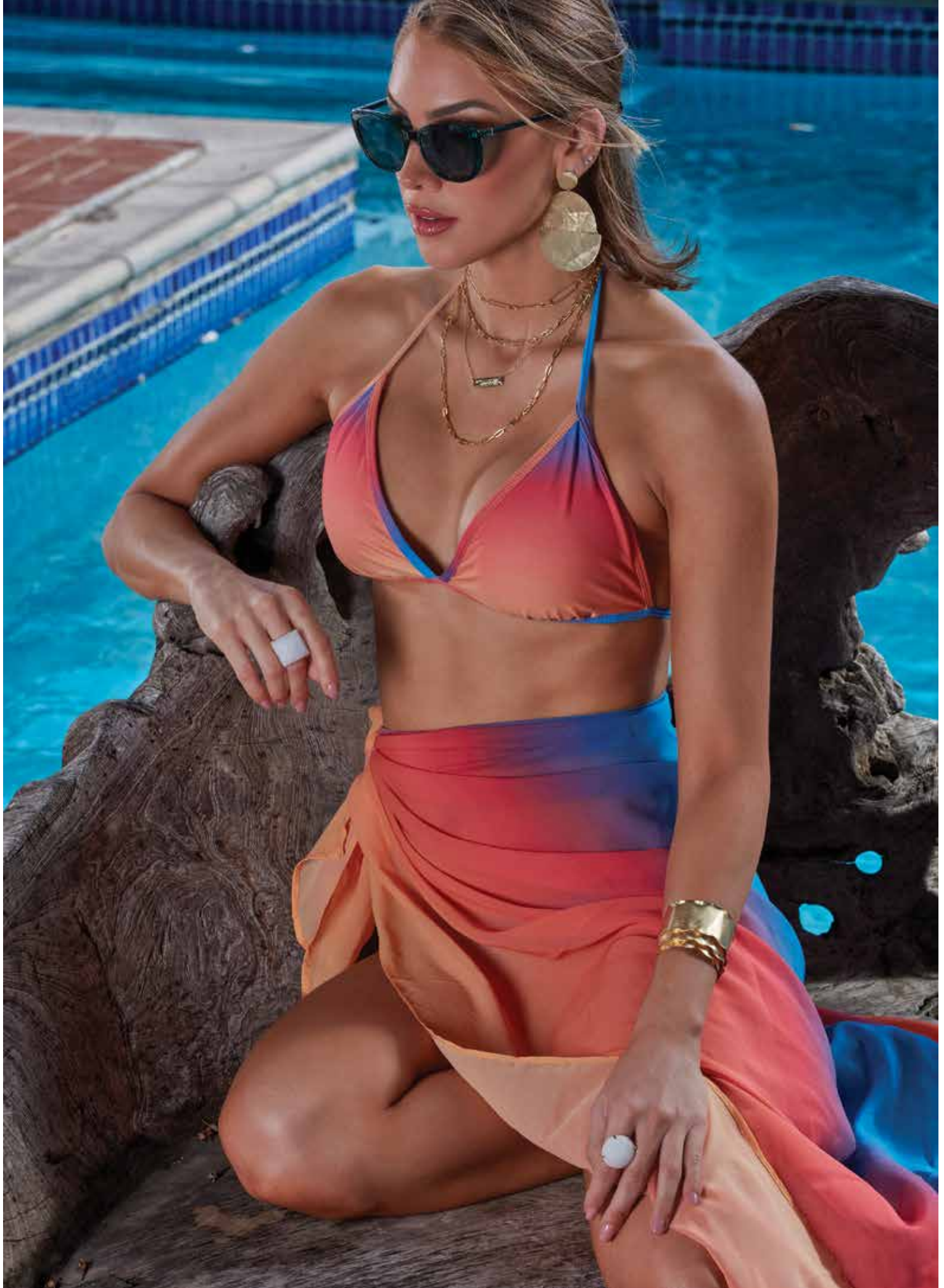
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Swimsuit from the Sunset Collection by Gigliola Gomez

Creative Brazil 18k gold-plated earrings and rings with natural gemstones, mixed with silver gold-plated necklaces, available at Rage Silver

ECO Eyewear sunglasses available exclusively at The Specialists

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The Specialists

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A ruba's first optical business, Oduber & Kan, opened its doors in 1955, and over the past 65 years, became a household name on the island, synonymous with quality, value, and service. Ushering in a new decade, this family-owned and -operated business is also ushering in a new era and a new generation.

In 1996, optometrist Bert de Vries joined the Oduber & Kan team, becoming the managing director together with his wife and financial advisor, RoseMarie de Vries, two years later. In 2014, hearing services were added to the business, offering the latest in hearing devices and technology. Marcus de Vries, an optician, and Iris de Vries, a retail professional, are generation-next for this iconic business, bringing fresh ideas and creativity from their international experiences in the U.S. and Europe while still maintaining the core fundamentals of quality and service that customers rely on.



*ECO Eyewear available
at The Specialists*



ECO Eyewear available at The Specialists



The name has changed from Oduber & Kan to The Specialists Vision & Hearing, a contemporary name that better reflects the business's services. A sense of community and modern comfort graces the interior, complete with lovely coffee service for patrons. With a look to the future, sustainability is key to The Specialists, introducing eco-friendly products to the island, including ECO Eyewear featured in our fashion editorial.

ECO Eyewear uses sustainable and recycled materials for the frames, including the biobased frames crafted from castor seed oil, which makes the frames lightweight, flexible, and comfortable. All glasses come with cases and packaging made from recycled materials as well. Purchasing ECO Eyewear positively impacts the environment, as a tree is planted for every frame purchased, with more than two million trees planted worldwide.

Learn more about The Specialists by visiting the website at thespecialists-aruba.com, or better yet, visit the store in the Cayena Mall at 222 Caya G.F. Betico Croes (+297-582-4719) and enjoy a cup of coffee while browsing their collections. ☺





Gotta Love Local

Text by Debbie Kunder
Photography by Steve Keith

M

Most of us would agree there is something very special about acquiring locally made products—they most likely tell an interesting story, they're often handmade in small batches, and great care and even love goes into their production. *Island Temptations* has presented Aruba's locally made products in the past, but the list has been growing steadily, with an increasing number of products churned out by innovative companies and individuals on Aruban soil. Here, we highlight some of our favorites, all of which will appeal to both island guests and locals alike.



Tangerine Handmade

Local Ashlin Ahlip hails from a long line of seamstresses and upholsterers, his own grandmother passing on the family tradition to Ash about ten years ago. A subsequent trip to Wooden Boat School in Maine, where he got the opportunity to learn from some of the best canvas workers in the trade, inspired Ash to take his newfound interest to the next level, and Tangerine Handmade was born.

Ash can now usually be found behind his sewing machine at his studio/boutique at Royal Plaza Mall in downtown Oranjestad, turning out handcrafted, sturdy canvas bags and other travel accessories under his Tangerine label. According to Ash, "With each piece, I strive to create a piece of quality craftsmanship and timeless style. All my work is deeply influenced by traditional nautical styling

and the colors of Aruba." He offers three different bag styles: the companion bag (weekend getaway/family beach bag), his signature bucket bag, and his traditional nautical beach bag featuring Caribbean colors or patterns. While Ash opts for marine canvas for the outside of his bags, he lines the inside with sail material for strength and durability.

Ash also offers a line of clothing, hats, and other accessories that celebrate the Tangerine brand's slogan, "We The Beach People." Reflecting a clean, simple style, the line proves very popular among both locals and island guests alike. Tangerine products can be found at Tangerine Handmade (Royal Plaza Mall), Bula Surf Shop, Island Yoga, and Lucy's Retired Surfers Bar & Restaurant.

Website: wethebeachpeople.com



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Nonna's Gourmet

Local Shari Vrolijk has a deep passion for good food. Three years ago, she parlayed her knack for flavors by creating her own all-natural hot jellies using locally grown Madame Jeanette peppers: an original version, a cranberry version, and a ginger version. Her new venture became known as Nonna's Gourmet, and yes, Shari herself is Nonna, which means grandmother in Italian—a name that her niece started calling her when she was little, and the name stuck. The fact that Shari especially loves Italian food deems the moniker even more fitting.

Shari then came out with her own hot sauces, based on her mother's recipes. The not-too-hot Andicuri Mango Hot Sauce, made with local mangoes, pays tribute to Andicuri Beach, which is tucked among the limestone cliffs along Aruba's northern coast. She also offers Jamanota Island-Style Hot Sauce, packed with sweet-and-sour pickles and three types of peppers, also paying tribute to an island landmark (Mount Jamanota is Aruba's highest point).

Shari's products are gluten-free, vegan, and preservative-free. They can be found at Super Food, Ling & Sons, Do It Center, and Aruban Taste at Orange Plaza.

Facebook: Nonnas Gourmet

Amada's Kombucha & Friends

Thom and Amada Goushaw had planned to settle into an easy-breezy life of retirement when they moved to Aruba in 2014, but plans changed when they found it challenging to find specific healthy foods on the island and decided to make them themselves. Others fell in love with their homemade products, and the orders started pouring in. Forget lounging on the beach with a book when your fans are clamoring for more kombucha!

And so Amada's Kombucha & Friends was born, specializing in making raw organic kombucha, almond milk, and red cabbage sauerkraut. Their kombucha, or sparkling fermented tea, is also vegan and gluten-free, and comes in a variety of flavors, including classic, peach, cashew fruit, ginger, apple, blueberry, lemon, mango, pineapple, and komboffee. The brand reuses and recycles whenever possible, even giving refunds for kombucha bottles, and plastic is kept to a minimum.

Amada's Kombucha is available at Island Yoga, Eduardo's Beach Shack, Garden Fresh, One Happy Bowl, Rituals at The Ritz-Carlton, Gelato & Co. at Marriott, Baz-RRR, Aruba Experience Cafe, and Manchebo Beach Resort & Spa, and all the brand's products are now available at the newly opened Amada's Kombucha & Friends boutique at Margarita Plaza in downtown Oranjestad (Emmastraat 3). In the future, the boutique will also offer healthy desserts, organic sprouts, healthy lunches, comfortable seating, and health-related movies/documentaries projected on the mezzanine wall.

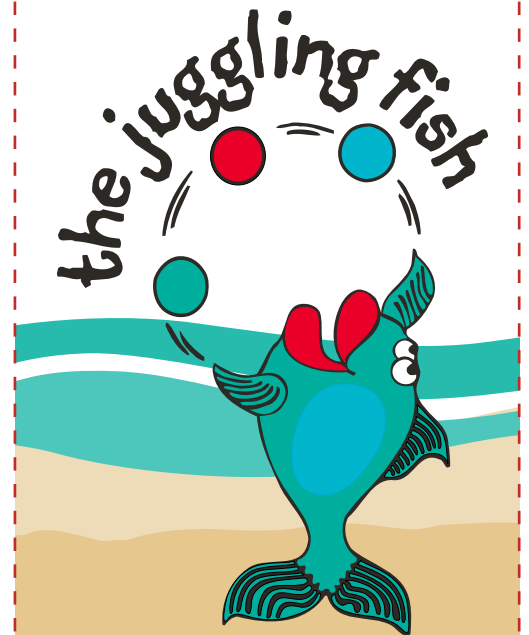
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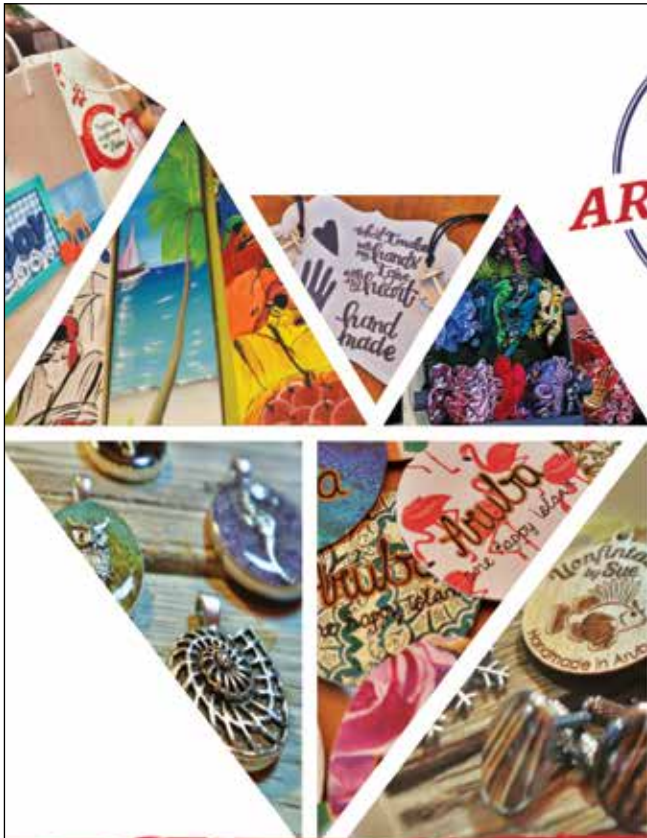
Eco Living Aruba

Based on their shared passion for sustainability, permaculture farming, small-scale husbandry, and beekeeping, Daniel and Rose Barros founded Eco Living Aruba. As Daniel explains, their bees now form the nucleus of their business—they have about 15 hives of their own and many others across the island (other people host the hives and receive 10% of the honey in return). Daniel is constantly looking to improve his bee boxes, and his latest model is ingeniously outfitted with a fan powered by solar panels to keep the bees cool.

Eco Living Aruba currently offers a variety of products, many of which are an offshoot of their bee project, including honey, honey-flavored liqueur, and beeswax wraps. Bees love the loofah plant, which the couple now grows in order to harvest and sell loofah sponges. They also offer soap bars in three varieties—aloe, coconut charcoal (for oily skin), and honey—as well as dish soap infused with coconut oil or lemongrass oil. Homemade “fleur de sel” sea salt, extracted from evaporated sea water, is also on the menu and added to their Honey Sea Salt Caramels. Through the purchase of these products, clients help support Aruba’s native bee population as well as Eco Living’s mission to build a greener Aruba.

Visit their website, www.ecolivingaruba.com, to find out more about purchasing their products. Some products are also available at One Happy Bowl and The Specialists. Rose and Daniel are always up to something new—stay tuned to their latest projects on Facebook at [@ecolivingaua](https://www.facebook.com/ecolivingaua).





Buy Local!

Take an authentic piece of Aruba home with you.

Every week, a variety of affiliated local artisans present their works at these pop-up craft markets:

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Loretti Design

Drawing on her passion for color and eye for detail, artist Deborah de Weerd is known for her gorgeous flame-worked glass jewelry collections and product design. The landscapes, textures, and light impressions found in Aruba deeply influence her work. Using an eclectic variety of materials, she continuously explores to create unique designs, presenting her work under the name Loretti Design.

The fact that Deborah studied textile design is apparent in her pieces, which tend to have lots of interesting textures and tactile appeal. She plays at the edges of design, yielding unexpected results, such as glass pieces that look more like stone or metal. She creates one collection per year, although she adds new series to old collections on an as-needed basis, and she is often commissioned to do custom work. In 2019, she presented her “Bold” collection (picture here), created specifically for Aruba’s annual Art Fashion event. With a theme of “Speak Up,” the 2019 edition of this event inspired Deborah to create incredibly strong statement pieces, many of them striking necklaces.

Deborah’s beautiful work is available at Loretti Design Studio in Paradera by appointment, as well as at Cosecha. Visit her website for more information or to contact her about custom pieces. Website: www.lorettidesign.com.





Hot Delight

Made by Aurelio Ruiz using a recipe that his grandfather developed in 1880, Hot Delight gourmet products have won international acclaim. These hot sauces are crafted using the Madame Jeanette (Scotch bonnet) pepper, a cousin of the habanero and far exceeding the jalapeno in intensity. Hot Delight Papaya, made with locally grown green papayas, is somewhat less potent than its sister sauce, Hot Delight Madam, but let's be clear—both pack a considerable punch!

The peppers and papayas that are grown by the Ruiz family are organically treated, and both sauces are all-natural, with no preservatives added. The delicious sauces can be used in a wide variety of dishes for extra flavor and kick. Many local restaurants offer Hot Delight right on the table, as it's a true favorite among Arubans, who put it on everything from fresh-caught fish to beans and rice. Hot Delight fans can also purchase the sauces at grocery stores (including Ling & Sons and Super Food), gift shops, and hotels on the island—they make great souvenirs! Facebook: @hotdelightaruba



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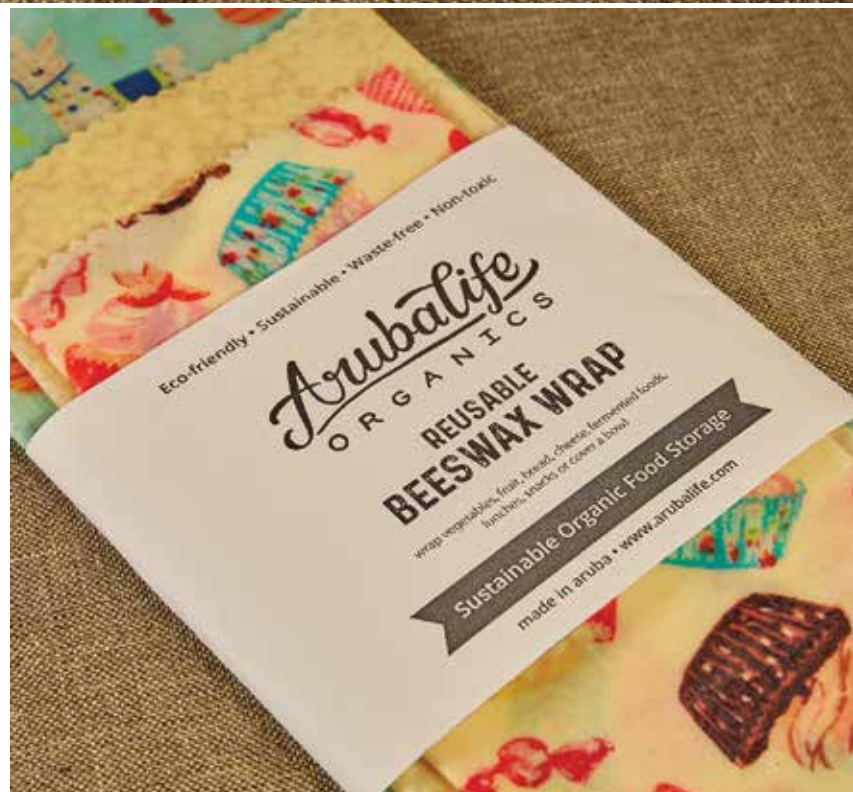


Arubalife Organics

Shortly after embarking upon a healthier lifestyle, local Julienne Heronimo-Paskel started making her own makeup using all-natural, organic ingredients. Sharing her homemade products with others, she consistently received positive feedback, and Arubalife Organics was born. The Arubalife Organics cosmetics line includes blush, lip tint, makeup balm, face powder, and eye shadow. Julienne refrains from using synthetic minerals, sticking to natural ingredients like clay, carmine, arrowroot powder, cacao powder, charcoal, beeswax, shea butter, and jojoba oil, all appropriate for skin conditions like sensitive skin and rosacea.

Four years ago, Julienne added mineral-based sunscreen butter to her repertoire, originally creating it as a safe, oxybenzone-free alternative for her new baby's skin. The fact that it's made with reef-safe, biodegradable ingredients is another great benefit, and in fact, it was the island's first locally made reef-safe sunscreen. Finally, Julienne is making her own beeswax wraps, perfect for wrapping sandwiches and other foods instead of using plastic wrap. Plus, the styles are super fun!

Arubalife Organics Sunscreen Butter is available at Bucuti & Tara Beach Resort, DA Drogist Aruba, La Quinta Beach Resort, Maggy's, Botica di Servicio pharmacies, and Coconuts Aruba. Julienne also delivers all her products to hotels and local addresses; clients can order via info@arubalife.com or online at www.arubalife.com (use promo code "arubalife2020") and pay cash at delivery.



Ha'Bon

An eye-opening experience on a South American Indian reservation where the natives relied solely upon natural resources inspired local Naline Heilbron to start making her own line of high-quality bath & body products using natural ingredients, incorporating herbs, flowers, fruits, beeswax, and sea salt from Aruba. Her Ha'Bon brand now encompasses handmade and cruelty-free soaps, scrubs, bath soaks, moisturizers, sugar balls, perfume, a baby line, and candles. Naline is especially excited about her D'mi collection, which invites clients to create their own custom scent.

But what truly sets Ha'Bon apart from other bath & body brands on the island is the fact that the Ha'Bon team consists of more than 20 special needs individuals, guided by their job coach, Rosa, as part of the company's social business model. These individuals, primarily from Centro Man Na Obra, help make and wrap the products, giving meaning to Ha'Bon's slogan, "A company where passionate special people work together to create extraordinary products." And yet, they're more than just products—they're handcrafted gifts—and as Naline points out, every slightly askew bow or other imperfect decoration is what makes each gift so beautiful and unique.

A few other factors set Ha'Bon apart: Ha'Bon takes its social impact even further by donating leftover soap to Aruba's food bank, Fundacion Pa Nos Comunidad; some of the product packaging features artwork created by special needs individuals; and the brand incorporates Aruba's native language of Papiamentu into the product names.

Ha'Bon products are available at many locations on the island. Visit the website, www.habonaruba.com, for all locations.





Aruba Aloe's best-selling products

Aruba Aloe

Aruba has had an intimate relationship with the Aloe plant since it was first introduced to the island in 1840. By 1920, two-thirds of the island was covered with Aloe fields, earning Aruba the nickname “The Island of Aloes.” It was in the late 1960s that Aruba Aloe became one of the first companies in the world to process the curative gel of the Aloe vera plant into cosmetics. Today, the brand’s sun, hair, and skin care products, containing 100% pure and fresh Aloe vera gel from Aruba, are world-renowned and make for a necessary addition to your beach bag or daily beauty routine. The products are also great souvenirs to take home to family and friends.

In addition to its classic line, Aruba Aloe offers the Desert Bloom line, infused with essential organic

oils, and the Island Remedy line, made with nourishing and healing herbal extracts. The company recently switched from producing chemical sunscreens to reef-safe mineral sunscreens, reflecting its commitment to preserving Aruba’s environment. Aruba Aloe also offers a sister brand, Harper & Ari, which includes highly popular sugar scrub cubes.

Aruba Aloe has several locations across the island, including its flagship store located at the Aruba Aloe Museum & Factory, where island guests can enjoy a free guided tour that highlights the history of the Aloe plant and provides a glimpse at the production process. Many Aruba Aloe products can also be found at major grocery stores and resort gift shops. For more information or to shop online, visit www.arubaaloe.com.



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VADAVAS

VADAVAS features inspirational accessory collections uniquely designed by four local siblings, Valentina, Daniela, Valeria, and Sebastian Gomez, and handmade by single mothers on the island and in Colombia. The single mothers are part of a foundation called Women Opportunity International Foundation, founded by the foursome's mom, Diana Biemans-Gomez, who was once a single mom herself. The moms pick up the designs and the materials, having the flexibility to work from home at their own pace and convenience, without having to sacrifice time away from their children.

The purpose behind each and every VADAVAS piece is to lift each other up, and the inspirational messages adorning the jewelry pieces and thoughtful packaging go a long way towards achieving this purpose. VADAVAS accessories are made with natural fabrics and stones, freshwater pearls, Swarovski crystals, and Czech gemstones. The collections include necklaces, earrings, bracelets, foot jewelry and barefoot sandals, headbands, elastic tiaras, and hair accessories.

The VADAVAS boutique is located at Paseo Herencia Mall, with products also sold at various resort gift shops on the island. Visit their website, www.vadavas.com, for specific locations.





CC Bath & Body

In a quest to find relief from chronic dermatitis, local Jacky Geerman spent years perfecting a homemade medicinal soap (now called Mama Mia), which not only did wonders for her skin, but also became the first in a line of many other bath & body products. While Jacky has been making her preservative-free, organic products for over 15 years, she has been selling them commercially since 2015 under the name CC Bath & Body, hoping to encourage more clients to become proactive about their health and personal care.

Jacky is perhaps best known for her organic, vegan, handmade soaps, made with olive oil, coconut oil, and shea butter (all soaps can be used for shaving). She offers an “everyday” collection that features 15 scents, a medicinal collection (for eczema/dermatitis, acne/oily skin, and sensitive/baby’s skin), a gift collection (which includes her Aruba line), and an artisanal collection.

Her wide range of organic, unisex products also includes essential oils, cold-pressed oils, perfumes, bath bombs, lotions, massage and body oil, lip balm, body wash, body spray, facial toners and creams, and deodorants. Her anti-aging and acne kits are very popular, as well as her vegan shampoo and conditioner bars, which each equal one bottle’s worth of product. Her newest offering is mango bath salt made with salt from Aruba’s neighboring island of Bonaire.

The CC Bath & Body boutique is located at Antraco Plaza in Oranjestad. Jacky can also be found peddling her wares at the weekly markets at Marriott and Renaissance Marketplace, as well as the monthly market at the Aruba Ostrich Farm. For more information, visit the Facebook page: @ccbathbody. 🌿



THE NEWEST GEM OF THE DUTCH CARIBBEAN

Located 70 miles from Aruba, Curaçao, located in the Dutch Caribbean, is the ideal destination to explore culture, history and art. The airport has multiple direct flights from Aruba, the United States of America and Canada. Take advantage of the 15-minute flight between Aruba and Curaçao and explore the completely remodeled and refreshed Curaçao Marriott Beach Resort. The resort boasts 336 freshly redesigned guest rooms and suites, each well-appointed and equipped with a mini-fridge, Nespresso machine, individual climate control, and a private balcony.

Guests can indulge in world-class cuisine at one of the 6 restaurants and bar ranging from grab-and-go, casual options to fine dining, featuring a fusion of Caribbean and European flair. Two sparkling pools, a Spa, state-of-the-art fitness center and non-motorized watersports equipment are a few of the amenities guests are able to enjoy. Looking forward to welcoming you to this unique resort and providing you with an all-new resort experience.



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Photography by Steve Keith

The Rum

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Rum aficionados, rejoice!

There's a new rum in town, bottled right here in Aruba, and it's now available to enjoy on the island or back home with family and friends.

Bodegas Papiamento Aruba Reserve is a unique, innovative blend of premium rums of the Caribbean made from 100% sugarcane molasses, distilled in column and pot stills, aged in American ex-bourbon oak barrels, and finished with unique natural Caribbean ingredients. The resulting harmonious blend is aptly named, as it perfectly reflects Aruba's local language of Papiamento, a rare and distinct mix of languages such as African, Spanish, Portuguese, English, and Dutch, with native Araucanian words added in as well.

The only premium Dutch Caribbean-style rum on the market, Bodegas Papiamento Aruba Reserve boasts a rich amber color with red highlights. Its aroma profile is complex and full of character, with maple syrup, orange peel, and brown sugar notes. The taste is unparalleled—smooth and relaxed with sweet toffee fudge notes and a seductive, sophisticated finish.

Bodegas Papiamento Aruba Reserve is best enjoyed on the rocks with a twist of citrus peel, and even more importantly, it is best enjoyed among good company. In fact, Bodegas Papiamento Aruba Reserve

lives up to its name in yet another way: “papia” literally means “to speak or talk,” and Bodegas Papiamento is crafted as a premium rum to share with select company over deep and meaningful conversations. It’s also the perfect rum to enjoy with family and friends back home as you tell them all about the happy, unforgettable moments you experienced in Aruba.

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THE CASINO
 AT THE RITZ-CARLTON, ARUBA





My, How You've Changed!

Text by Tina Causey-Bislick

The Curaçao Marriott Beach Resort—where Old World Caribbean charm meets contemporary hospitality

Our team recently visited our sister island of Curaçao to check out the Curaçao Marriott Beach Resort. Fresh off a \$40-million-dollar investment, the resort, managed by Aimbridge Hospitality, added an additional floor of 70 guest rooms (for a total of 328 rooms) and completely renovated every nook and cranny of the property, while also reconfiguring spaces to offer stunning views from just about every angle.

The six-acre property, primely positioned

at Piscadera Bay, has a bevy of relaxation spaces, including a centrally located, family-oriented swimming pool and a luxurious, adults-only, zero-entry infinity pool. One of our favorite gathering spots was in the lobby. Remember when hotel lobbies were just pass-throughs and places to check-in/check-out? The Curaçao Marriott Beach Resort has embraced the on-trend “great room” concept, where we found ourselves enjoying coffee in the morning and sipping wine at sunset. And thanks

HOTEL HIGHLIGHT

to the lively Zala Lobby Bar and neighboring Zala Gastro Pub, our happy hour turned into dinner where we had a delish tapas session of shared platters and small plates of gourmet noshes (Korean short rib tacos? Yes, please!) paired with craft cocktails one night, and a feast of sushi from Izakaya Sushi Bar (also in the lobby/great room space) another evening. As much as we enjoyed our leisurely evenings in the great room, we spent our final evening in Curaçao dining at the resort's signature C-Spice, where Caribbean-born chef Dino Jagtiani has created a menu of Caribbean-fusion cuisine and gourmet brick-oven pizzas.

But perhaps the most notable evolution of not just the Curaçao Marriott Beach Resort but of the island in general is the modern hospitality mindset. The service was impeccable and authentic! The team members at the Marriott ooze authenticity—they really, truly want you to feel welcome on their island. They are the generation-next for Curaçao, and the enthusiasm and thirst for providing top-notch hospitality assures a bright future for this resort and the island. ☐



The Fab Five!

The best local lunch spots

Text by Tina Causey-Bislick
& Debbie Kunder
Photography by Steve Keith



Our companion blog, When in Aruba, hosts a Fab Five series, asking locals and repeat visitors about their favorites on a variety of topics—from best burgers to favorite happy hour—with the top five featured on the blog site. A recent poll queried our readers on their favorite local lunch spots, receiving hundreds of responses.

Here are the top five!

Pika's Corner

Visitors staying in the high-rise hotel area can walk to this Palm Beach restaurant, which offers a heavy dose of local fare at local prices. Although Pika's Corner is in the heart of the tourist area, this is no tourist trap pretending to be local—it's the real deal. We love to pop in for take-away at lunch; the portions are quite generous, so we often split one meal between two of us.

Carni stoba with pan bati, plantains, and funcbi fries





*Whole local red snapper with
funcchi and plantains*

Facebook: Pika's Corner Aruban Cuisine
Tel: +297-586-1889




Mama's Food Truck

Visitors staying in the Eagle Beach area might hear other guests talking around the pool about this food truck that has been a lunchtime institution for more than 30 years. It's also a favorite go-to for the beach police and others working in the area, with a few picnic tables nearby for those who want to enjoy the view while they munch.


Mama is Cosma Kelly, and although she is not on the front lines in the food truck lately, she still oversees the food preparations, with sons Giancarlo (aka Bompi) and Giovany Vieira do Salao working in the truck. The standard menu is short but sweet—steak, pork chop, chicken, shrimp, and fish served with rice, plantains, fries, and a special side of the day. A lunch at Mama's is not complete without the house lemon-butter sauce called My Way Sauce. The truck serves lunch Tuesday through Sunday from 11:30 am until the food runs out!



Left: Sautéed steak, chicken, and shrimp with rice, fries, plantains, and yuca
 Top: Chicken with peanut sauce, rice, fries, plantains, and yuca
 Bottom: Fried fresh fish with My Way Sauce, rice, fries, plantains, and yuca

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Red Fish

Regular visitors to Aruba are likely familiar with Driftwood, serving Aruban-style seafood—often caught by the owner, Herb Merryweather, himself—since 1986. The Merryweather family also owns and operates Red Fish, a fast-casual option for seafood lovers, which opened in 2013. Located off the main boulevard between downtown Oranjestad and the hotel areas, this outdoor, flip-flop-worthy, casual seafood joint specializes in local-catch seafood—deep-fried, pan-fried, or grilled—by the pound, with side dishes. Specialty dishes and non-seafood items are also available.

Website: www.redfisharuba.com

Tel: +297-280-6666

*Bottom: Chef's signature paella
Right: Deep-fried local red snapper with
traditional creole and garlic sauces*





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Kowloon Restaurant

Chinese? This is Aruba—Chinese cuisine is not really local, right? Oh, but it is! In fact, there are too many Chinese restaurants to even count—at least 50, probably more. Aruba’s melting pot includes a significant Chinese population contributing to the local restaurant and supermarket/minimarket scene on the island. Kowloon, owned and operated by the Arends family since 1975, leads the pack as a gathering spot for local families, particularly on the weekend, eager for their signature curry, nasi, and bami dishes.

Facebook: Kowloon Restaurant Aruba

Tel: +297-582-4950

Left: Shrimp curry
Right: Nasi goreng special





Passions on the Beach

Visitors of all ages are welcome to experience their lunch and dinner on the beach while listening to the soothing sound of the gentle waves caressing the shore.

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| Located on Eagle Beach in front of the Amsterdam Manor Beach Resort |

| For menu and reservations: www.amsterdammanor.com/dining |

| +297 527 1118 | concierge@amsterdammanor.aw | www.OpenTable.com |



Glenn's Place

This bar and restaurant is very popular with locals and those visitors who are lucky enough to stumble on it in the Tanki Leendert neighborhood. You won't find it advertised on fancy billboards or in newspapers and magazines, but it's a bustling place favored by locals. Glenn is indeed the owner, and he loves to sit and talk with his guests—he is quite a character and spins a good yarn while pushing out some righteous, authentic local chow.

Facebook: Glenn's Place Aruba

Tel: +297-583-9705

Top: Oxtail sopi with pan bati
Bottom: Cabrito stoba, pan bati,
funcchi, plantains



Local Food Cheat Sheet

Here are some of the menu items you might come across in local restaurants:

Fish Creole

Fish creole, locally known as pisca hasa crioyo, is a traditional Aruban dish still prepared in many a home and restaurant on the island. The dish is deliciously simple: pan-fried slices of fresh fish fillet served in a basic gravy of onion, tomato, bell pepper, and garlic. The only thing that could make the meal more perfect is a side plate of pan bati or funchi.

Funchi

Funchi—Aruba's own version of polenta—is a thick, cornmeal porridge traditionally served as an accompaniment to rich stews and fish platters. Funchi porridge can also be cooled, cut into flat slices, and fried to a light golden brown as a crispy variation.

Keri Keri

Drier types of firm, white-flesh fish, such as barracuda or shark, are ideally suited for making one of Aruba's popular seafood dishes, keri-keri. A fish fillet is boiled in salted water, removed and shredded, and then sautéed in butter with tomato, onion, celery, bell pepper, fresh basil, black pepper, and annato spice to create a tasty, satisfying meal.

Pan Bati

Like funchi, pan bati serves as the perfect accompaniment to stews, soups, and fish dishes. Made from cornflour and cooked in a casuela—a traditional clay baking dish—pan bati lies somewhere between a flatbread and a pancake. Compared to an American pancake, it is denser and less sweet.

Sopi

Several soups are especially popular with the locals. Sopi yambo is Antillean gumbo made with puréed okra for a thick, smooth consistency. Sopi mondongo is a traditional combination of tripe, spices, a medley of vegetables, and West Indian pumpkin, or calabas. Sopi oester is the local oyster soup, with each restaurant and household claiming rights to the best recipe on the island. Sopi cabrito is a bouillon-based soup made with goat meat, garlic, tomato, celery, bell pepper, and vermicelli.

Stoba

Despite the warm weather, stews are popular on Aruba. The classic Aruban recipes for beef stew (carni stoba) and goat stew (cabrito stoba) each feature meat, potato, onion, garlic, and chili pepper in a tomato-based gravy. Conch stew (calco stoba) is made from the meat of conch shellfish, onion, bell pepper, and a white-wine vinegar stock. Funchi and pan bati are usually served with these stews for a well-rounded meal. ¶



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Let the Music Play!

Photography by Steve Keith

*m*any of Aruba's resorts strive to bring authentic island experiences to their guests, often showcasing the talents of our local artists—whether it's by displaying sculptures in the gardens, hanging colorful artwork on the walls, or hiring musicians and singers to add melodic ambiance to lobby bars, pool and beach bars, casinos, and restaurants.

Music, such a centric part of our island lifestyle, can be enjoyed live from a bevy of talented local musicians and singers. Under our spotlight are several popular local bands (and a deejay) that bring their own special vibe to a variety of resort settings.

Bambu at Aruba Marriott Resort & Stellaris Casino

Playing poolside during happy hour every Friday and Sunday afternoon for guests of the Aruba Marriott Resort & Stellaris Casino, the members of this trio were perfectly matched together by Jeremy Bonarriba, owner of entertainment booking agency Sunny Ray Live Music & Entertainment. Jeremy books entertainers for a variety of platforms—from regular weekly gigs at various resorts to private events, weddings, and corporate functions. His knack is partnering the right musicians and singers with the setting and guest demographic. Bambu can play it all—from classic rock to today's pop hits, a little bit of country, and just the right amount of reggae—entertaining guests of all ages at the Aruba Marriott Resort & Stellaris Casino.





The trio also plays separately with other musicians at other venues, including La Cabana, Moomba Beach Bar, The Ritz-Carlton, and Divi Resorts.

Robin Pels—vocals

Mario Chow—lead guitar

Michael Bislick—drums and percussion



Joyride at Divi Phoenix's Pure Beach

Whether you're dining at Pure Beach or just enjoying the seaside vibes and an island sunset, Sundays at this beach bar and restaurant are infused with the music of Joyride during the 5 pm to 8 pm happy hour. The group's founder, frontman, lead singer, and bassist is David Cousins, the embodiment of an entertainer who can fill a dance floor in a matter of seconds. This Philadelphia native first came to Aruba in the early '90s, and was booked by the Sonesta Hotel (now Renaissance) off and on for 13 years. In 2006, David moved to the island, and in 2009 he formed the band Joyride, and what a ride it's been!

In addition to playing at Pure Beach, Joyride plays every Tuesday evening from 7 pm to 10 pm at Bugaloe Beach Bar and Thursdays at Divi All Inclusive





Resort from 9:30 pm to 11:30 pm. Joyride also plays for private events, weddings, and corporate functions. You can follow them on Facebook at Joyride Band Aruba.

David Cousins—lead singer and bassist

Jonathan Sanchez—lead guitar

Lester Valks—drums

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LiveXpressions at RIU Palace Antillas

The adults-only RIU Palace Antillas breaks the cookie-cutter mold of many all-inclusives, bringing guests a heavy dose of island culture—whether it’s authentic local cuisine at Malmok, one of the resort’s four a la carte restaurants, or colorful entertainment delivered by local performers.





LiveXpressions is a four-piece band that plays poolside under starry skies and swaying palms at RIU Palace Antillas. Founded in 2011 by brothers Jeanoir and Pierre, the band plays a lively mix of pop, rock, Latin, and reggae tunes. Guests can enjoy the band on Mondays from 7:30 pm to 9:30 pm and Wednesdays from 7 pm to 8:30 pm.

Jeanoir Antoine Koolman—lead guitar

Jean Paul Lacle—rhythm guitar

Milly Hernandez—bass

Pierre Koolman—drums

Close Call

The Ritz-Carlton's courtyard fire pit showcases acoustic duos nightly from 6:30 pm to 10 pm. The central location allows guests relaxing and dining on the terraces of Divi Sushi Bar & Lounge and Casa Nonna New York to enjoy the ambient music of talented local performers. The iconic duo of Martin and Sanghita, performing together for the past nine years, brings the smooth but colorful sounds of classic tunes from the '80s to today with a jazzy vibe every Thursday evening.

You can also find Close Call at Divi Phoenix's Pure Ocean on Wednesdays from 6 pm to 9 pm and Saturday evenings at Bohemian from 7 pm to 10 pm (schedule subject to change).

Martin Buitenweg—guitar

Sanghita Muntslag—vocals



DJ Rustica at Renaissance Aruba Resort & Casino

Originally from Holland, Alexandro Brokke grew up surrounded by music—his dad, uncle, and several other family members were singers. Having grown up in the height of the MTV era, Alexandro recalls the music channel's everyday presence in his musical household. Early influences include the impactful *Thriller* album by Michael Jackson (Alexandro had the cassette version and played it on his boombox), and as he got older, the hip-hop sounds of artists like 2Live and Public Enemy, and eventually house and electronic, where he found his niche.

In 2007, after attending the WMC Festival in Miami, Alexandro was inspired to save up to purchase his own equipment, and after practicing and working small gigs, began working professionally as DJ Rustica in clubs and on the radio in Aruba. He is now the resident deejay at Renaissance's Blue Bar, entertaining guests with a smooth mix of relaxing but uplifting electronic tracks. "Electronic music has many genres now—from very mellow to very intense. I think there's that perfect track for any moment of the day," shares the deejay. 🎧

Alexandro Brokke is DJ Rustica



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The Restaurant at Tierra del Sol

Introduces Fresh Renovations and New Menu



*T*he Restaurant at Tierra del Sol Resort & Golf has been a go-to dining destination offering stunning views for close to three decades. The Restaurant ushered in 2020 with a new menu featuring premium casual cuisine and a completely renovated modern space and expanded outdoor dining terrace that features a new bar overlooking the Robert Trent Jones II golf course, the historic California Lighthouse, and the Caribbean Sea. Indoors, guests can revel in the fresh, contemporary dining room with an on-trend color scheme and furnishings.

The new all-day menu features tasty bar bites, salad bowls, pastas, gourmet pizzas, wraps and sandwiches, and several entrees to choose from, all at wallet-friendly prices. And for those who have come to love signature items like the Crab and Corn Chowder and the Chicken Curry Waldorf, no worries—those faves are still on the menu!



The Restaurant is open 10:00 am – 10:00 pm Monday through Saturday, 11:00 am – 3:00 pm for the in-demand gourmet tasting Sunday Brunch (make a reservation for the brunch—it’s hugely popular), and 5:00 pm – 10:00 pm for Sunday dinner. Happy Hour is daily from 6:00 pm – 7:00 pm. ☹

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The Secret Garden

Photography by Kenny Theysen
and Zane Schilders



For some tasty immersion into a thoroughly authentic home-dining experience, check out The Secret Garden. Relish the tropical garden of a replica of a traditional Aruban cunucu home, where chef and homeowner Tina Causey-Bislick collaborates with Venezuelan-Italian chef Tony D'Andrea and maître d' Tracey Schillers to bring guests multi-course dining experiences in a community table setting. Signature experiences include The Cunucu Table, highlighting local cuisine with a gourmet flair, and The Vegan Table, a true comfort food menu that's completely vegan—even the prosecco! Seating at the community table is limited to 24 guests, and experiences are offered just a few nights a week. Visit thesecretgardenaruba.com for more information on available dining events and menus, and to book your seat for this one-of-a-kind local culinary experience. 🍷





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Sample Menus:

The Vegan Table

- Mango-basil bellini welcome cocktail
- Pumpkin soup with crème fraiche and roasted corn
- Local greens and local cucumber with grape tomatoes, toasted pecans, and Dijon-ginger vinaigrette
- Roasted cashew curry with red & sweet potatoes
- Lemon sorbet palate cleanser
- Kung pao tofu with vegetables, peanuts, and toasted coconut
- Chocolate pound cake with strawberry sauce and cocowhip



The Cunucu Table

- Welcome rum punch made with fresh-squeezed juices (mocktail version available)
- Pumpkin soup with crème fraiche
- Salad of fresh local greens, roasted nuts, funchi croutons, and mango-balsamic reduction
- Taste Plate #1: Beef short rib stoba with local yambo (okra) and sweet plantains
- Sorbet palate cleanser
- Taste Plate #2: Fresh local catch in signature roasted cashew and coconut curry with jasmine rice
- Pan bollo (bread pudding) with locally made vanilla gelato and ponche crema sauce

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Aruba Quality Seal

Delivering excellence in Aruba's Tourism Product

The Aruba Tourism Authority (ATA) launched the Aruba Quality Seal program in 2020, certifying the first 14 businesses meeting all requirements for accreditation. The Aruba Quality Seal (AQS) is a tool to aid local businesses in identifying current operation deficiencies and bottlenecks, while also creating benchmarks for quality standards within their operations. The ATA collaborated with locally renowned and established partner Qesh Services to curate the parameters and scope of the AQS program. As an unbiased auditor of quality standards, Qesh Services oversees the program, providing guidance to island businesses by helping them attain the desired tourism professionalism and hospitality industry standards demanded by our visitors.

The AQS is a key initiative that is part of the strategic vision for Aruba as an in-demand destination that delivers quality and value. In addition to standard quality requirements like customer service, hygiene, safety, and operations, the AQS program highlights sustainable environmental aspects and TripAdvisor ratings of participating businesses.

“Aruba offers top quality as a destination, targeting tourists who are willing to pay for its services,” says Mrs. Tjin Asjoe-Croes, CEO of the ATA. “Despite the fact that visitors grade Aruba very favorably, the ATA is always striving to upgrade and further enhance the quality of the island’s tourism product offerings, enabling Aruba to maintain its competitive edge and meet the demands of our guests.”

To learn more about the AQS and discover which island businesses have earned this valuable distinction, visit the website at www.aqs.aw.



AQS plaques and stickers serve as marks of recognition at all certified businesses.



CONGRATULATIONS TO ALL CERTIFIED COMPANIES!

The Aruba Quality Seal is a program developed for quality assurance for all companies who comply in delivering quality at the highest standards of service and product.



For more information and where to find these Aruba Quality Seal Businesses during your stay, please visit www.aqs.aw



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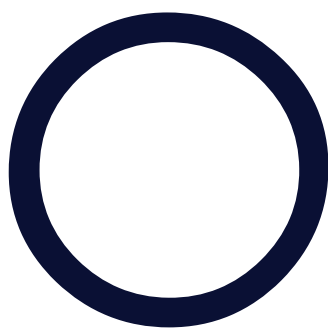
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